

PB Kiruga (GrainPro)



The parchment is then fermented, washed and sun dried. Cherry sorting is carried out at the wet mill prior to the pulping - red ripe cherries are separated from underripes, overripes and foreign matter.

Processing utilizes clean river water (wet processing) that is recirculated before disposal into seepage pits.

Sun drying is done before delivery of the coffee to the dry mill for secondary processing. Dry parchment is milled and bagged at Thaya coffee mills and then transported to warehouses.

The Coffee is then sold either through the Nairobi auction or direct to overseas buyers.

ID# 6416

Origin	Kenya
Region	Central Kenya, Othaya District
Farm	Othaya farmers cooperative
Variety	SL 28, SL34, Ruiru 11 and Batian
Altitude	1820m
Proc. Method	Fully Washed



Location Map

Gallery PB Kiruga (GrainPro)

